/222 cont./

147 262 Perhaps the Indian owes to the richness of Vitamin A, taken in through the consumption of such a variety of insects and larvae, the admirable night vision that he enjoys.

/223/ g) Fruits.

*192 • 245 252 262 If the native diet is lacking in green vegetables and legumes, many are the fruits that they eat.

1) Among the fruit trees cultivated, there come first five or six varieties of banana, ohó; and they eat them raw, baked, or boiled and reduced to mingau. Even when they are still green, they eat them roasted in the ashes.

They are also fond of pineapple, sẽ'rá (Uaupés sẽ'ná), biriba, pixká, cashew nuts, sõ'rá (U. sõ'ná), and, more recently, the orange, darãñõ, avocado, fõmõ, abio /Lucuma caimito/, kã'rẽ.

*192 222 252 262 [273] 2) The wild fruits that they know and eat are very numerous. We shall recall some: õ'sé, cucura or mapatí (pouróuma cecropiaefóliae, Mart.), one of the Moraceae very similar to the imbauba, producing large bunches of fruits the size of a jabuticaba /Mouriria pusa/, which, when ripe, are dark, sweet, and mucilaginous, and, fermented, give a wine-like drink; mẽ'rẽ (U. mẽ'nẽ), wirí-mẽ'rẽ, various species of ingá (ingá cinamómea, marginata, édulis, etc., Mimosaceae); burukũña, maracujá /species of Passiflora/; õxtã-ñĩmĩ, cumã (fruit of the service tree); pãgá, another species of cucura; kenõ, jatobá /locust tree/; simiõ, uacú /Monopterix uaucú/; teheõ and ehyú-pu, varieties of piquia; thoá, yúa-pixuna; wamã, umarí; wĩhĩ, paricá /Leguminosae/; extoá, cubio /Solanum sessiliflorum/; wextí, umirí; wikasoró, small white fruit; tohoá-kaxperí, omã-karperí, and ñierẽ, similar to the cumã.

3) And many species of palm nuts, more or less oily: ixkí, inajá; puxpyá, ucuquí; mĩx'pĩ, assai; ã'rẽ, pupunha, for which they are eager; bextá, tucumã, which they like very much, ñãmã (U. ñumũ), bacaba and patauá; etc.

/223 cont./

*192 222 262 252 Assaí, pataúá, and bacaba are small nuts, in bunches. Put in hot water, the pulp that envelops them comes loose. This, after being crushed and strained, is mixed into the chibé or into the mingau, making it more nourishing and flavorful.

4) They also leave the umarí (paroquéiba /Poraqueiba/ paraénsis, Ducke) in water, after having sucked the sweetish yellow rind, in order for the stone to lose its bitter juice. They also customarily mix its yellow mass into the mingau.

• 245 252 262 5) The pupunha tree is an ornamental palm, straight, with beautiful fronds, which they plant in all their povoados. Twice a year it produces bunches of small red or orange nuts with a farinaceous and dry pulp. They eat them cooked in water. /224/ They like them so much that during this time they abstain from other foods. 245 251 Its pulp, diluted in water and left to ferment in camotins for 24 hours, is transformed into a very tasty drink, the pupunha caxirí, ɨ'rɛ̃-kó. 273 *[192] When there is a great abundance of this nut, they prepare a large quantity of the mass, and, in order to keep it during the year without spoiling, they dig a hole in the vicinity of the house, line it well with banana leaves, and there they introduce the mass, pressing it well in order to expel all the air, and afterwards they cover it further with banana leaves and a layer of soil a span or more thick. This mass will be used for preparing the caxirí for months.

222 252 262 *[192] 6) Among the most sought wild fruits is the japurá, a dicotyledon, like an almond, inside of a soft involucre. They subject it to boiling, in order to eliminate the thin and bitter skin that covers it, and then crush it, producing a dark mass, with a sharpness that reminds one of Gorgonzola cheese (54).

54. Pe. José Monteiro de Noronha already reported that in 1759 in his "Roteiro de Viagem /Voyage Logbook/," p. 114: "The Indians will have put the name of Japurá on it (on a

5: Goldman E-5 (1939-1940) 1963
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Cubeo do not themselves make this identification. The outermost zone, that of manioc cultivation, is largely a female province. Men make the clearing, but women work in the gardens. A woman's garden is virtually her private domain. A man enters it upon a woman's invitation. A husband goes there to help with some heavy task or for casual sexual intercourse. There is extra spice to marital coitus in the garden because it is the traditional place for adultery and so the Indians associate it with licentious passion. Men do not ordinarily wander over to the manioc gardens. When I wanted to see the women at work in their gardens I was not free to go without an escort, who was usually the husband himself or sometimes the headman. In the latter case, the headman courteously informed the husband, and everyone else if the husband was away. Frequent visiting was definitely discouraged. Women could not help but attribute sexual significance to a man's visit and would deride the notion that a man was interested in watching them farm.

This outer zone, then, has a decided sexual connotation that is both erotic and social. Women give birth in their manioc gardens and during male cult ceremonies they may take shelter in the gardens. Nursing babies are brought to the manioc gardens regardless of sex, but from walking age on, no boy will think of playing in the vicinity of the gardens. Manioc is a strictly secular crop for which there are no rites, despite its overwhelming nutritive importance and the usual hazards of cultivation.

From the sexual point of view, the zone of secondary cultivation is a mixed one. Secondary crops include sugar cane, tobacco, *mihi* (kaapi, a vision-inducing narcotic), coca, calabash, gourd, squash, melons, yams, sweet potatoes, and sometimes maize. There are also cultivated trees – orange, lemon, pupunha (*Guilielma speciosa*), pineapple, plantain, and banana. Men exclusively cultivate tobacco, *mihi*, and coca, women exclusively cultivate bitter manioc; all other plantings are mixed. If a plant, onions, for example, is taken from the whites and the Indians have seen a white man grow it, they then regard it as a proper male cultivation. Maize is an old crop that belongs to women but not all communities grow it. Among the *Bahikiwa* and its neighboring subsibs no maize was planted.[3] This

[3] When Koch-Grünberg was on the Cuduiari, in 1903, he observed that the upriver communities grew only maize and no manioc. For bitter manioc, he said, they came to the lower Cuduiari communities (1909, II, 8a). During my survey of the river I found no community without manioc. On the other hand, maize, which had already begun to disappear in the time of Koch-Grünberg, had become quite scarce and no longer entered into the regular diet. On certain ceremonial occasions it was made up into tortillas. Mainly it was used in native beer and as

5: Goldman E-5 (1939-1940) 1963
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A few communities rear ducks in the same manner, and some Indians have experimented valiantly with rearing pigs as pets.

The trade element in Cubeo experimentation with plants and animals is important but not, to repeat, the exclusive interest. I had been living among the *Bahúkiwa* a short time when they learned of my liking for fruit. I was constantly presented with fruit, some wild and some cultivated. I usually made some payment in the form of a small gift. Word spread along the Cuduiarí. One morning I saw a fleet of a dozen canoes or so, each heaped high with bananas, plantains, pineapple, lemons, and oranges, coming to the community. It was all for me, brought in the expectation that I would reciprocate with a gift. This transaction, however, was an unusual one, for normally the Indians have no market for any food product but dry manioc – farinha. They have no great taste for fruit and grow more than they normally consume for the sheer satisfaction of growing it. Lemons, for example, are used by women to prepare a hair wash.

MANUFACTURES

Cubeo material culture is rather elaborate for a tropical forest tribe, but not as fully developed as is that of the more westerly tribes that have a cotton technology. Material culture has been treated by Koch-Grünberg and is, moreover, fully covered in the *Handbook of South American Indians*. I shall confine myself then to a discussion of manufactures as it bears upon an understanding of Cubeo social life.

There are few products made jointly by men and women. Men ordinarily make all objects that are of wood or fiber, while women specialize in ceramics. Thus, the great bulk of material equipment has been made by men. This includes the house, all baskets and trays, hammocks, canoes, signal drums, ceremonial objects, musical instruments, weapons, and fishing gear. Women make pottery, including the large ceramic plate of the manioc oven and the hourglass-shaped pottery hearthstones. They also prepare gourds as dishes and water containers since these supplement pottery dishes. There is a small basket (*póbü*) in which personal articles are kept, and this is made by young girls as well as by men. The only product that is jointly made is the *pedíba*, the manioc grating board. Men make the board, execute a design on it, and women insert the bits of stone that form the grating surface. Whatever is made is either as a specific gift or to replace an object or utensil that is no longer serviceable. Men work slowly and for short intervals, so that the completion of a